

We claim:

1. A method of treating a food product against *Listeria* comprising contacting a food product with a composition comprising one or more bacteria cultures selected from the group consisting of NCIMB 702852, UAL26, CB1, CB2, CB3, and UAL 185; a fermentate from one or more of the above microorganisms; or combinations thereof.
2. The method of claim 1 wherein the food product is a processed meat.
3. A method of preserving foods comprising adding to the food or beverage an effective amount of a bacteriocin composition produced by the bacteria of claim 1.
4. A method of predicting spoilage of a food product comprising administering a known spoilage bacterium to a food product, and allowing the bacterium to provide a bactericidal or bacteristatic effect.
5. The method of claim 4 wherein administering a known spoilage bacterium further comprises administering a spoilage bacterium that is also effective against *Listeria*.
6. A composition for treating food comprising an effective amount of a microorganism selected from the group consisting of NCIMB 702852, UAL26, CB1, CB2, CB3, and UAL 185; a fermentate from one or more of the above microorganisms, or combinations thereof.
7. The composition of claim 6 wherein an effective amount is an amount that exceeds the level of natural contamination.
8. A food product treated with a composition comprising one or more bacteria cultures selected from the group consisting of NCIMB 702852, UAL26, CB1, CB2, CB3, and UAL 185; a fermentate from one or more of the above microorganisms, or combinations thereof;